

Mobile Food Unit General Requirements

Full Service or Limited Service

Full Service: A self-contained mobile food unit in compliance with Sections 500, 520, 540, 600, and 700 of the Unicode.

Limited Service: A mobile food unit not constructed as a Full service Mobile Unit.

A Mobile Food Unit must have a valid food establishment license.

A plan review prior to construction is required and equipment shall meet National Sanitation Foundation (NSF) Standards.

Hand Wash Sink: a one compartment metal sink is required with hot and cold running water via mixing faucet, or tepid water at least 101 degrees F (880.06.b).

A 3-compartment sink is required in Full Service Mobile Food Units for utensil and ware washing.

Vegetable prep sink is required in Full Service Mobile Food Units if your menu requires washing and cutting vegetables.

Waste Water Retention Tank shall be 1½ times the size of the potable water supply tank. An approved wastewater dumpsite is required for disposal (600.02.).

Commissary shall be the base of operation (880.02.). The commissary must be approved by the health authority and meet the requirements of the Unicode. A service area shall be provided (880.03a). The cleaning and servicing of the mobile food unit shall occur as deemed necessary by the health authority. Full Service Mobile Food Units will have less stringent commissary requirements because they meet the construction and equipment requirements of the Unicode.

Potentially hazardous foods shall be held below 45° F or above 140° F degrees.

Toilet Room shall be conveniently accessible and available during hours of operation.

Food must be from an approved source. Foods prepared at home are prohibited.